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CONTACT:

Karen Larimore Wilkinson, PIO

City of Salisbury

Public Information and Communications

City Hall, 217 South Main Street

Salisbury, North Carolina 28144

Work Phone: 704-638-2113 Cell: 704-213-1050

Information: <http://www.salisburync.gov>

Work Email Contact: [kwilk@salisburync.gov](mailto:kwilk@salisburync.gov)

**Salisbury-Rowan Utilities to Offer Draft F.O.G. (Fats, Oils, Grease)  
Control Policy Stakeholder Meetings**  
***Commercial Food Establishment Representatives Encouraged to  
Attend***

Salisbury, NC\_October 22, 2008 – Salisbury-Rowan Utilities (SRU) announces the opportunity for stakeholders to attend one of two scheduled meetings to discuss and review a draft version of the new F.O.G. (Fats, Oils, Grease) Control Policy. The meetings will be held at the SRU Administrative facility located at 1 Water Street on Wednesday, October 29, at both 9 am and 2:30 pm. Owners and managers of food establishments, plumbers, engineers, and other interested parties, are encouraged to attend one of the two available meeting opportunities to learn more and provide respective input.

Due to an increasing number of sanitary sewer overflows caused by fats, oils, and grease, the Environmental Protection Agency (EPA) and the North Carolina Division of Water Quality (NCDWQ) have required that all North Carolina municipalities which own and operate sewer collection systems create and implement a F.O.G. Control Program. The plan must include a F.O.G. educational component for residents and an enforcement policy to which food establishments and commercial food servers must comply. The F.O.G. Control policy is being developed to comply with federal and state standards and to assist food service establishments, the City of Salisbury, and SRU manage the discharge of fats, oils, and grease in a safe and effective way. The new control policy should protect both private and public sewer lines from harmful F.O.G. accumulations.

Jim Behmer, Interim Director for Salisbury-Rowan Utilities, shares that the meetings will provide explanations and expectations of the new F.O.G. Control Policy, offer guidelines for compliance to the new policy, and allow stakeholders the opportunity to provide input, ideas, and suggestions. Behmer notes, "By offering these sessions with our stakeholders, SRU hopes to assist businesses and organizations as they prepare for the new F.O.G. control conditions, as required by the EPA and NCDWQ. We encourage attendance at these meetings and appreciate the opportunity to secure input and feedback during roundtable sessions." The final policy will incorporate an approval process for new construction and for existing facilities that are currently without grease interceptors or grease traps. These entities will be required to submit plans and receive approval of these grease inhibitors prior to

installation. In addition, newly installed grease interceptors will require a standard maintenance process at a minimum of every ninety days. Grease traps will require standard maintenance once, every thirty days. Behmer notes, "Under the new policy, existing food service establishments with an interceptor or trap will need to secure a North Carolina licensed plumber or North Carolina professional engineer to submit a Grease Interceptor/Trap Verification form, verifying that the existing device is adequate and meets the minimum design requirements. Establishments without an interceptor or trap will be required to install an approved device." Behmer shares that the draft version of the impending F.O.G. Control Policy includes the following key elements:

- New approval process
- New maintenance requirements
- New design criteria
- New responsibilities for food service establishments
- New enforcement and response plan

Individuals with questions pertaining to the draft F.O.G. Control Policy are encouraged to contact F.O.G. Program Coordinator Aaron Otten of Salisbury Rowan Utilities Environmental Services, at 704-216-2729 or via email at [aotte@salisburync.gov](mailto:aotte@salisburync.gov). In addition, stakeholders may review the current draft F.O.G. Control Policy, online by visiting [www.salisburync.gov/pdf/fogdraft.pdf](http://www.salisburync.gov/pdf/fogdraft.pdf).

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